

Claims

1. A process of producing ready-to-eat chow mein (fried noodle) comprising the steps of molding a ready-to-eat mass of noodles into a predetermined shape; oil frying the mass of noodles; and baking the oil fried mass of noodles to have its surface temperature increased up to 150 degrees C to 240 degrees C to brown the surface of the mass of noodles.

2. The process of producing ready-to-eat chow mein as set forth in claim 1, wherein the ready-to-eat fried mass of noodles is prepared by the steps of:

mixing flour, starch, salt, water and the like to make a material and kneading the material;
extending and rolling this material to a predetermined thickness to form a noodle blank;
cutting the noodle blank to a predetermined width and waving it to form lines of noodle;
converting these lines of noodle to α -state and then molding them to a predetermined shape; and
oil frying them.